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Extraneous Matter in Churning Cream.



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EXTRANEIOUS MATTER IN CHURNING CREAM



Prepared by  
Dairy Branch

Alberta Department of Agriculture

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Extraneous matter may consist of dust, hair, vegetable matter, paint chips, metal particles, pieces of sponge and cloth fibres. All these substances are found by the Federal Butter Graders in butter from time to time.

Most extraneous matter found in butter can be traced back to the farm, making it mainly a producer problem. The following are the principal causes of foreign substances getting into churning cream:

1. Improperly washed and stored dairy utensils, including the separator.
2. Cream containers left uncovered on the farm.
3. Unclipped and unwashed udders and flanks.
4. Dirt falling off soiled garments of farm workers.
5. Loose fitting lids on shipping cans allowing dust to blow under lids during transportation.

The following suggestions are offered as

possible solutions to this problem:

1. Properly wash all dairy equipment including the separator after each milking and store inverted on racks in a dust free location off the floor.

2. Thoroughly rinse all equipment including pails, strainers, separator and shipping cans with a sanitizing solution immediately before use.

3. As soon as milk is separated, cover the cream container with a close fitting lid or a clean piece of cloth held in place with clothes pins.

4. Persons handling milk and cream should wear clean clothing and some type of head covering.

5. Store cream in a clean, cool location out of the reach of children, pets and farm animals.

6. Shipping can lids must fit tightly. As a precaution place clean waxed paper under the lid of the cream container. If the car trunk

or truck box is dusty, cover the can with a clean blanket or tie separate cloth or plastic covers over the top of each can. Insist that the cream hauler has either a closed van or at least cover all cans with a good tarp.

Alberta regulations respecting milk for manufacturing purposes include a provision for the rejection of milk on the basis of sediment tests. The Dairymen's Act provides for the rejection of cream that is unsanitary or contains any contaminating substance. Extraneous matter in cream is almost entirely a producer problem and can be eliminated by care in the handling of cream on the farm.

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